

ANJOU

RESTAURANT

APPETIZERS

REDFISH BEIGNETS

With spicy Gribiche sauce. 10.5

CHEESE & CHARCUTERIE PLATE

Assorted cheeses, house pate and cured meats. 15

ESCARGOTS DE BOURGOGNE

With Pernod-garlic butter. 9.5

FRIED OYSTERS

On a bed of spinach and brie cheese finished with horseradish aioli. 12

MUSSELS

Add French fries. 3

POULETTE

White wine, shallots and cream. 13.5

BELGIUM STYLE

Stella Artois beer, bacon, shallots and tarragon. 13.5

SOUPS & SALADS

FRENCH ONION SOUP 5 | 8

SOUP OF THE DAY 5 | 8

ANJOU SALAD

Mixed greens with bacon, tomato and red onion, topped with goat cheese croutons. 4 | 8

CLASSIC CAESAR 8

With chicken. 12 | With salmon. 13

BISTRO SALAD

Avocado, tomato, mixed greens, red onions, bacon, blue cheese and hearts of palm. 10
With chicken. 14 | With salmon. 15

SHRIMP REMOULADE

Mixed greens tossed in a classic "French" remoulade with hard boiled eggs, Roma tomatoes, topped with shrimp. 13.5

SEARED TUNA SALAD

Lettuce, green beans, hard-boiled egg, mixed bell peppers, tomatoes, olives and potatoes. 15

BRUNCH

EGGS BENEDICT

Poached eggs over Canadian bacon and toasted croissant. Topped with hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 13.5
Add lump crab. 4

CRABCAKE BENEDICT

Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 16

SHRIMP OMELET

With mushrooms, green onions, and parsley. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 13

BACON & CHEDDAR CHEESE OMELET

Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 12

COCHON DE LAIT BENEDICT

Biscuit topped with pulled pork shoulder and poached eggs, finished with pepper gravy and hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 14

FARMER'S OMELET

Potatoes, bacon and cheddar cheese. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 12.5

HAM, SWISS & SCRAMBLED EGG CROISSANT

Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 9.5

SHRIMP & GRITS

Shrimp and asparagus served over cheese grits. 15

BAKED FRENCH TOAST

Topped with berry compote and whipped cream, served with fruit cup. 11

BISTRO ENTREES

QUICHE LORRAINE

Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad. 11.5

CRAWFISH CREPE

Crepe filled with St. Andre and goat cheeses; topped with crawfish, andouille sausage, tomatoes and mushrooms in a creole cream sauce; served with fresh vegetable. 15.5

CORDON BLEU

Ham, chicken, Swiss cheese and béchamel in puff pastry, served with fresh vegetable. 13

CHICKEN CASSOULET

White beans, smoked sausage and bread crumbs, served with fresh vegetable. 18

SANDWICHES

Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad

CROQUE MONSIEUR

Warm French-style ham and cheese on Gil's sourdough bread, topped with Gruyere cheese and béchamel sauce. 10.5 | Add an egg. 11.5

FRENCH DIP

Classic roast beef with French onion soup dip, topped with Swiss cheese, served on Gambino bread. 13

CAFÉ DE PARIS BURGER

With herb butter and brie cheese, served on brioche bun. 13

CHICKEN GRILLED CHEESE

Cranberry, brie cheese, prosciutto ham, roasted chicken on sourdough bread. 14

ENTREES

CHICKEN NORMANDE

Sautéed chicken cutlets, finished with mushroom au jus, served with Linguini Alfredo and fresh vegetable of the day. 14

STEAK FRITES

Grilled 8 oz. Teres Major sliced, served with frites and choice of Maitre D' butter or blue cheese sauce. 18.5

SHRIMP LINGUINI

With andouille sausage, mushrooms, tomatoes and Creole cream sauce. 14.5

SALMON

Topped with basil-tomato cream sauce, served with mashed potatoes and vegetable. 16

TILAPIA

Served with pickled mushrooms, zucchini, squash and red onion, finished with lemon aioli. 13.5

TUNA

With cavatappi vegetable pasta topped with tomatoes, black olives, basil and oregano, and white wine. 16

SEASONAL VEGETABLE PLATE

Spaghetti squash, herb-roasted tomatoes, broccoli and cauliflower florets with red bell pepper jalapeno dressing. 15
With chicken. 19 | With shrimp. 20

***Message from the Mississippi State Health Department:** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.

For your convenience, a 20% gratuity will be added to parties of eight or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.